

## Tuesday Evening Dinner

Chefs Creamy Vegetable Soup Served With Crisp Croutons

Fresh Melon, Kiwi, Strawberry & Grape Cocktail “Champagne” Style

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Roast Spring Chicken With Traditional Accompaniments Of Baked Bacon And  
Stuffing Roll, Roast Potato, Chipolata Sausage  
And Roundels Of Fresh Carrots

Oven Baked Rainbow Trout Served With A Side Salad Garnish,  
Duchess Potatoes & Side Salad Garnish

Mushroom Stroganoff

Generous Portion Of Tuna In A Mayonnaise Dressing With Fresh Seasonal Salad  
Vegetables And A Chunky Coleslaw

All The Above Are Served With A Tureen Of Locally Grown Leeks In A Rich  
Cheese Sauce, Whole Green Beans & New Potatoes In Parsley Butter

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Traditional English Strawberry Trifle Liberally Laced With Sherry Served With  
Fresh Cream Or Vanilla Ice

“House Favourite” Crème Caramel Served With Vanilla Ice Cream Or Fresh Cream

Raspberry Ice Coupe Served With Slithers Of Toasted Almonds & Meringue Crisps  
and a Whirl of Soft, Fresh Whipped Cream

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Choice From A Selection Of English and Continental Cheeses with Fresh Grapes  
and Celery

Fresh Ground Coffee with Cream